

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0205651 - FAIRWAY ZONE SPORTS BAR & LOUNGE		Site Address 1150 MURPHY AV D, SAN JOSE, CA 95131		Inspection Date 07/30/2026		Placard Color & Score GREEN 71		
Program PR0303422 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name FAIRWAY ZONE CORPORATI		Inspection Time 11:00 - 13:00			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By BERNIE GARCIA				FSC

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly			X				N
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food					X		
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						N
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available			X				
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
K42	Garbage & refuse properly disposed; facilities maintained	X	
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0205651 - FAIRWAY ZONE SPORTS BAR & LOUNGE		Site Address 1150 MURPHY AV D, SAN JOSE, CA 95131	Inspection Date 07/30/2026
Program PR0303422 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name FAIRWAY ZONE CORPORATION	Inspection Time 11:00 - 13:00
K48	Plan review		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: With bare hands employee grab chips.

[CA] Bare hand and arm contact with non-prepackaged ready-to-eat foods shall be minimized by using utensils such as scoops, tongs, gloves, paper wrappers, or other implements.

[SA] Use gloves or tongs to scoop chips - bare hand contact is not allowed.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Tomatoes in the food prep cooler were measured 45 F.

[CA] Rapid chill food to 41F before placing inside the food prep cooler.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Mens's restroom hand washing sink was measured 93F.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Spry bottle in the bar area lack common name.

[CA] Chemicals once removed from original container shall be labeled with common name.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lack test strip for measuring the sanitizer level.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Ice scoop handle was touching the ice.

[CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Food prep table lack monitoring thermometer.

[CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.

Walk in unit with beer crates has a nonfunctional display thermometer.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Damp wiping cloths were left on a counter.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

OFFICIAL INSPECTION REPORT

Facility FA0205651 - FAIRWAY ZONE SPORTS BAR & LOUNGE	Site Address 1150 MURPHY AV D, SAN JOSE, CA 95131	Inspection Date 07/30/2026
Program PR0303422 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name FAIRWAY ZONE CORPORATION	Inspection Time 11:00 - 13:00

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Drain pipe from the ice machine lack an airgap.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Refuse container was not covered.

[CA] Refuse containers shall be covered at all times when not in use.

Refuse enclosure area has garbage on floor.

[CA] Refuse enclosure not kept clean of debris to prevent buildup of soil and attractants for vermin.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Back patio area has unused equipment.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Mop was left in a mop basket with dirty water.

[CA] After use, mops water shall be drained and placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Lack mop rack or device.

[CA] Mop rack or other devices not made available to hang and store cleaning tools.

Personal medicine/ointment was stored above a Red Bull refrigeration.

[CA] Personal medicine/ointment shall not be stored in a food storage and prep area.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Multiple broken tiles were observed through out the facility.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: During a Change of Ownership inspection, our office observed the following three new equipments:

- 1. Steam table for hot holding**
- 2. Large three door freezer**
- 3. under the counter refrigeration**
- 4. Any future plans of adding equipment and change into a menu including patio BBQ shall be discussed with a plan checker.**

[CA] A person replacing or brining in new equipment to a food facility shall submit plans and specifications for review in 2 weeks and shall receive approval from a plan checker or their equipment shall be impounded.

Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Hands clean/properly washed/gloves used properly.

OFFICIAL INSPECTION REPORT

Facility FA0205651 - FAIRWAY ZONE SPORTS BAR & LOUNGE	Site Address 1150 MURPHY AV D, SAN JOSE, CA 95131	Inspection Date 07/30/2026
Program PR0303422 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name FAIRWAY ZONE CORPORATION	Inspection Time 11:00 - 13:00

Measured Observations

Item	Location	Measurement	Comments
GUCAMOLI	PREP COOLER 2	40.00 Fahrenheit	
OCTUPUS	PREP COOLER 1	38.00 Fahrenheit	
RICE	HOT HOLDING	145.00 Fahrenheit	
SALSA	PREP COOLER 3	38.00 Fahrenheit	
HOT WATER	HAND WASHING BAR	100.00 Fahrenheit	
PICO DE GALLO	PREP COOLER 3	38.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
CREAM	PREP COOLER 2	42.00 Fahrenheit	
TOMATOES	PREP COOLER 1	45.00 Fahrenheit	
BEEF	WALK IN COOLER	40.00 Fahrenheit	
BEANS	COOLING	140.00 Fahrenheit	
SHRIMPS	PREP COOLER 1	38.00 Fahrenheit	
TOMATOES	PREP COOLER 2	45.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	93.00 Fahrenheit	
HOT WATER	HANDWASHING WOMEN RESTROOM	100.00 Fahrenheit	
HOT WATER	JANITORIAL SINK	120.00 Fahrenheit	
HOT WATER	BAR SINK	120.00 Fahrenheit	
BEANS	HOT HOLDING	138.00 Fahrenheit	
CHICKEN SHREADED	HOT HOLDING	150.00 Fahrenheit	
HOT WATER	HANDWASHING KITCHEN	100.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: LOS GARCIA'S RESTAURANT AND CANTINA

NEW OWNER: CONSUELO GARCIA

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP 14. An invoice for the permit fee in the amount of \$2,478.00 + (25% penalty) \$619.50 = \$3,097.50 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 08/01/2026 - 07/31/2027 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 07/30/2026*

**Permit condition: N/A*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

OFFICIAL INSPECTION REPORT

Facility FA0205651 - FAIRWAY ZONE SPORTS BAR & LOUNGE	Site Address 1150 MURPHY AV D, SAN JOSE, CA 95131	Inspection Date 07/30/2026
Program PR0303422 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name FAIRWAY ZONE CORPORATION	Inspection Time 11:00 - 13:00

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **8/13/2026**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Bernie Garcia
PIC

Signed On: July 30, 2026